

RADIO CALL SIGN	Elation 1/27/02
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CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>Lido</u>					
1	21	The two crepe machines had cracks on the other surface areas.					Repaired.
2	26*	The soiled pans were stored as clean.				F&B Mgr	Re-stored correctly. Completed during Inspection.
3	28	Dish racks were observed stored on the deck in two of the reach-in coolers.				F&B Mgr	Removed on day of Inspection. Corrective action taken to ensure compliant storage procedures.
		<u>Integrated Pest Management (IPM)</u>					
4	40	A certificate of training for the person or company responsible for providing training to the staff should be kept on record.				Housekeeping Mgr	Certificate correctly
		<u>Water</u>					
5	*	The staff should be commended for keeping excellent records for the water, pools and spas and having overall good organization.					Staff Commended during weekly Captain's Meeting.
		<u>Inspiration and Imagination Dining Room</u>					
6	36	The artificial light level on the dirty counters and the upper shelf of the clean counters could not be increased to 220 LUX at each of the waiter pantry stations.				Chief Engineer	Chief Engineer liaising with Marine Ops. This item covers all Dining Room service areas for both dining rooms. (02/15): Some spotlight projector are already on board and the installation will start on Monday Feb. 18, 2002, some more to be ordered to complete the installation
		<u>Main Galley – Dish Wash</u>					
7	22	The glass wash machine was in full operation and the dish level final sanitizing rinse water temperature was 154 – 158 degrees. Log entries from early morning were at 172 degrees. Repairs to the machine raised the temperature to 160 degrees during the inspection.				Chief Engineer/ F&B Mgr	Corrected on day of Inspection. Machine now consistently logging correct temperatures during operation.
8	28	Dish racks were on the deck as stands for storing dirty trays.				F&B Mgr	Removed on day of Inspection. Corrective action subsequently put in place to ensure compliant storage procedures.

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9	22	The conveyor dish wash machine was in full operation and all but one of the upper arm spray rinse nozzles were clogged. This was corrected during the inspection.				F&B Mgr	As stated, corrected during Inspection. Corrective action subsequently put in place to conduct more regular checks of this part of the machinery during operation.
		<u>Main Galley – Hot Galley</u>					
10	29*	The hand wash station was located 31 feet away from the aft/port end of the hot service line near the salamander broiler.				Chief Engineer	Situation to be discussed with Ben Clement during upcoming ship's visit, 02/24.
		<u>Main Galley – Pot Wash</u>					
11	22	The water temperature at the hot water sanitizing sink was 210 degrees. Steam was rolling off the water surface so it was difficult to see the pans stored in the sink.				F&B Mgr	Corrected on day of Inspection. Subsequent corrective action taken to ensure Galley Supervisor monitors the maximum water temperature.
12	26*	Several previously cleaned pans were found soiled with food residue and grease film on the clean storage rack.				F&B Mgr	Corrected during Inspection. Subsequent corrective action to ensure greater supervision.
13	22	The wash pressure gauge on the pot wash machine was broken.				Chief Engineer	No spare on board. Gauges have been ordered on Jan. 03, 2002 with Req. ED000177 , P.O. HQ009477
		<u>Appetizer Pantry</u>					
14	37	Condensation was present on the deck heads surrounding the air diffusers and water was dripping from the diffusers throughout the aft section of this area to surfaces below. The area was closed until the system could be repaired.				Chief Engineer	At the time of the inspection the extraction fan serving the area was stopped for Lloyd's Surveyor inspection. The Refrigeration Officer has been instructed to inform the F&B Manager in case of similar situations in order for him to close the area and avoid food contamination.
		<u>Provisions – Dry Stores</u>					
15	28	Soda crates were stored on the deck as stands for boxes of food. There were available deck stands for this purpose.				F&B Mgr	Corrected on day of Inspection. Corrective action in place to ensure proper storage procedures is followed.
		<u>Crew Galley – Pot Wash</u>					
16	28	Several soiled pots, pans and utensils were stacked on the deck at the				F&B Mgr	Immediately corrected during

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		dish wash dirty section. Deck stands were available for use in the area.					Inspection. Subsequent corrective action to ensure greater supervision.
		<u>Crew Galley – Dish Wash</u>					
17	21	Some of the serving trays had torn or damaged exterior surfaces which made cleaning difficult.				F&B Mgr	Corrected. Broken trays are all replaced.
18	28	Dish wash racks were on the deck in the dirty section as stands for storing dirty dishes.				F&B Mgr	Corrected on day of Inspection. Better supervision procedures now in place.
		<u>Medical</u>					
19	02	Passenger and crewmembers who were dispensed anti-diarrheal medications, but were not reportable cases of gastrointestinal illness were not included in the standardized gastrointestinal illness log. They were listed in an anti-diarrheal medication sales log, but the complete information with symptoms was not.				Infirmary/ Steve Williams	Infirmary to consult with Steve Williams concerning a different format for the reporting form.
		<u>Drama Bar</u>					
20	26*	Several previously cleaned glasses were soiled in one clean glass rack on the clean storage shelf.				F&B Mgr	Corrected during Inspection. Procedures for better supervision now in place.
		<u>Musical Café – Front Bar</u>					
21	36	The artificial light level could not be increased to a minimum 220 LUX along the starboard side bulkhead where the different coffee and beverage units were installed.				Chief Engineer	(02/15): Some floodlight projectors are already on board and the installation will start on Monday Feb. 18, 2002.